

## CLAIMS

1. A bread product, *characterized in that* in the volume of the bread product is formed at least one section containing a product of vegetable origin added to the dough in the form of powder and/or juices and/or purees and/or natural colorants, where each section has taste and colour determined by the product of vegetable origin added to the dough and taste and colour of each section are different from the taste and colour of the adjacent sections.  
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2. A bread product according to claim 1, *characterized in that* the number of coloured sections in the volume of the bread product is from 1 to 20.  
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3. A bread product according to claim 1, *characterized in that* the product of vegetable origin is vegetables, fruits and natural colorants.
4. A bread product according to claims 1 and 3, *characterized in that* the vegetables with colouring effect are: spinach, carrots, tomatoes, red peppers, green peppers, nettles, dock, seaweeds, broccoli, Brussels sprouts, cauliflower, string beans, onion leafs, garlic leafs, peas, lettuce, beet, pumpkin, mushrooms, as well as spices with colouring effect such as parsley, curcuma, soya sauce, celery, mint, basil.  
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5. A bread product according to claims 1 and 3, *characterized in that* the fruits with colouring effect are: cherries, morello cherries, strawberries, raspberries, figs, apples, blueberries, blackberries, cornel-cherries, olives, citrus fruits such as oranges, bananas, kiwi, pineapple, grapefruit.  
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6. A bread product according to claims 1 and 3, *characterized in that* the content of the product of vegetable origin added to the dough of a given section is between 0.1 and 100% weight of the flour used in this particular section.  
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7. A bread product according to claims 1 and 3, *characterized in that* the powdered products of vegetable origin are of particle size from 20 to 120  $\mu\text{m}$ .

8. A bread product according to claims 1 to 7, *characterized in that* the different sections of the bread product further contain spices added to the dough, such as mint, marjoram, black pepper, basil, hogweed, mustard, ginger, taros, sweet pepper, cayenne, savory, dill, celery, parsley, curry.

5 9. A bread product according to claims 1 to 8, *characterized in that* the different sections of the bakery product further contain powdered food products added to the dough, such as meat, fish, nuts, cheese.

10 10. A bread product according to claims 1 and 2, *characterized in that* the form of the coloured sections in horizontal or vertical cross-section of the bakery product can be an irregular polygon, triangle, circle, ellipse, heart, flower, clover, a letter, inscription, emblem, logo, as well as a combination of these.

15 11. Method for production of a bread product according to claim 1, including kneading of dough of flour, yeast and water, to which a product of vegetable origin has been preliminary added, rise of the obtained dough, molding of the bakery product and baking, *characterized in that* as many kinds of dough are simultaneously kneaded and rise as is the number of coloured sections, where if in the bakery product there are sections in which no product of vegetable origin is added, simultaneously with the other kinds of dough such traditional dough is kneaded, where the time for rising is the same for all kinds of dough and 20 depending on the desired form of the coloured sections the different kinds of dough are combined in an integral bakery product by mechanical pasting; pasting and twisting or weaving; simultaneous extruding by means of an extruder with a nozzle in the desired shape, where this combining can be done before or after the doughs have risen.